Slate™ Premium Griddle (30")
Quick Start Guide

HOW TO USE THIS GUIDE

We want you to be enjoying your first meal on your new Weber Slate as soon as possible! We've created this quick guide to provide you with the preheat and cook settings required for a range of different cooking temperatures. All our recipes for the Weber Slate reference the heat range – this corresponds to the settings you'll find in the tables on the following page. Helpful videos are also available on the website.

Be sure to read the information below and understand the legend for the icons, and you'll be making flavourful memories in no time!

Temperature ranges: The temperature ranges are provided as a guide only. You should easily achieve a temperature within the range by using the settings indicated.

Digital Temperature Display: The digital temperature display gives you a convenient way to check the surface temperature of your griddle. If you are using varied burner settings please note this temperature will be an average across the surface.

Preheating: It's important to preheat your barbecue before use. Refer to the tables for preheat times and settings.

Cooking without a lid: Unlike any other Weber barbecue, the Weber Slate has been designed to cook without a lid. The hinged Top Cover is for storage purposes only, and should only be lowered once the barbecue has completely cooled.

Weber have produced the Basting Dome, an **optional accessory** that works much like a lid on a frying pan, for times you wish to trap heat and steam to assist in the cooking / melting process. It's particularly useful for melting cheese onto burgers, cooking fried eggs without flipping them, or adding some extra steam to vegetables.

Helpful tips to get you started:

- **Spread the food into a single layer:** This promotes even cooking and great caramelisation. Flip the food once it is caramelised.
- **Cleaning and maintenance:** We recommend you give your griddle surface a scrape every time before and/or after you cook. For a more thorough clean, once you have finished cooking, turn the barbecue off and wait 5 minutes, use a small amount of water (in a squeeze bottle) to squirt over the griddle surface and scrape away the stubborn debris. To maintain the non-stick properties of your griddle, apply a small amount of neutral oil (such as vegetable oil) over the griddle surface (once cold) and spread with paper towel. For further cleaning instructions please refer to your Owner's Manual for cleaning and seasoning information.
- **Griddle accessories:** Weber have a range of accessories to make prep, cook, and clean up easy on your Weber Slate Griddle. To view our griddle accessory range visit our **website**.

Factors that may impact preheat times, cook settings or times: This guide provides suggested settings for a range of different cooking methods and outcomes. These have been tested in an outdoor, sheltered environment in an ambient temperature of around 20°C. As you get to know your barbecue, you may need to adjust your preheat or cooking time, or your barbecue settings, to deliver best results for the conditions you're cooking in – or just to suit your personal taste!

ICON LEGEND

Slate Burner (START - HIGH)	Slate Burner (LOW)	Slate Burner (MEDIUM)	Preheat duration			

GRIDDLE COOKING – also known as GRIDDLING!

Cooking on a griddle is all about searing, sizzling or sautéing your food. Food is cooked when it has direct contact with the cooking surface of your griddle. Griddling is best for foods you typically cook over direct heat, with short cooking times (20 minutes or less). With the solid flat plate, griddling is also perfect for foods that are chopped, sliced, diced, julienned or cubed, and lends itself to lots of different cuisines that you wouldn't normally associate with barbecuing.

	COOKING METHOD AND TEMPERATURE RANGE	PREHEAT (ALL BURNERS)	ACCESSORIES REQUIRED	COOK SETTING (ALL BURNERS)
GRIDDLE COOKING	Direct High Heat (250°C - 290°C)			
	Direct Medium-High Heat (210°C - 250°C)			
	Direct Medium Heat (180°C - 230°C)			
	Direct Medium-Low Heat (150°C - 180°C)			

NOTE - The digital thermometer will not read accurately when using varied burner settings.

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Looking for recipe inspiration, tips, tricks, or advice on how to use and maintain your Weber barbecue or accessory? Find us online at www.weber.com or follow us on your favourite social media platforms today!

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